

GENESIS®



GAS GRILL

LP Gas Grill Owner's Guide

E/S-310/320, EP-310/320

#89708



YOU MUST READ THIS OWNER'S GUIDE BEFORE OPERATING YOUR GAS GRILL

⚠ DANGER

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flames.
3. Open lid.
4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire service.

Leaking gas may cause a fire or explosion, which can cause serious bodily injury or death, or damage to property.

⚠ WARNING

1. Do not store or use petrol or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. A gas supply cylinder not connected for use should not be stored in the vicinity of this or any other appliance.

⚠ WARNING: Follow all leak-check procedures carefully in this manual before operating barbecue. Do this even if barbecue was dealer assembled.

⚠ WARNING: Do not try to light the Weber® gas barbecue without first reading the "Lighting" instructions in this manual.

INFORMATION FOR THE INSTALLER:

This manual must remain with the owner, who should keep it for future use.

OUTDOOR USE ONLY.

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ID: 0845

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LP
INT. ENGLISH

⚠ DANGER

Failure to follow the Dangers, Warnings and Cautions contained in this Owner's Manual may result in serious bodily injury or death, or in a fire or an explosion causing damage to property.

⚠ WARNINGS

- ⚠ Follow regulator connection instructions for your type of gas grill.
- ⚠ Do not store a spare or disconnected gas supply cylinder under or near this barbecue.
- ⚠ Do not put a barbecue cover or anything flammable on or in the storage area under the barbecue.
- ⚠ Improper assembly may be dangerous. Please carefully follow the assembly instructions in this manual.
- ⚠ After a period of storage and/or non-use, the Weber Gas Barbecue should be checked for gas leaks and burner obstructions before use. See instructions in this manual for correct procedures.
- ⚠ Do not use a flame to check for gas leaks.
- ⚠ Do not operate your Weber® gas barbecue if there are any leaking gas connections.
- ⚠ Flammable materials should not be present within approximately 60 cm of the back or sides of the barbecue.
- ⚠ Your Weber® gas barbecue should not be used by children. Accessible parts of the barbecue may be very hot. Keep young children away while it is in use.
- ⚠ Exercise caution when using your Weber® gas barbecue. It will be hot during cooking or cleaning, and should never be left unattended, or moved while in operation.
- ⚠ If the burners should go out during cooking, turn off all gas valves. Open the lid and wait five minutes before attempting to re-light the gas flame, while observing the "Lighting" Instructions.
- ⚠ Do not use charcoal, briquettes or lava rock in your Weber® gas barbecue.
- ⚠ Do not put a fuel tank inside the cabinet.
- ⚠ While cooking, never lean over the open barbecue or place hands or fingers on the front edge of the cooking box.
- ⚠ Should an uncontrolled flare-up occur, move food away from the flames until flaring subsides.
- ⚠ Should a grease fire occur, turn off all burners and leave lid closed until fire is out.
- ⚠ The Weber® gas barbecue should be cleaned thoroughly at regular intervals.
- ⚠ When cleaning valves or burners, do not enlarge orifices or ports.
- ⚠ Liquid propane gas is not natural gas. The conversion or attempted use of natural gas in a LP gas unit is dangerous and will void your warranty.
- ⚠ A dented or rusty gas supply cylinder may be hazardous and should be checked by your gas supplier. Do not use a gas supply cylinder with a damaged valve.
- ⚠ Even though your gas supply cylinder may appear to be empty, it might still contain gas. The cylinder should be transported and stored accordingly.
- ⚠ Under no circumstances should you attempt to disconnect the gas regulator or any gas fitting while your barbecue is in operation.
- ⚠ Use heat-resistant barbecue mittens or oven gloves when operating barbecue.
- ⚠ Do not use this barbecue unless all parts are in place. The unit must be properly assembled according to the instructions outlined in the "Assembly Instructions".
- ⚠ When changing gas container, stay away from ignition sources.
- ⚠ Do not put a fuel tank inside the cabinet.

Weber-Stephen Products Co. (Weber) hereby warrants to the ORIGINAL PURCHASER of this Weber® gas grill that it will be free of defects in material and workmanship from the date of purchase as follows:

Aluminum castings-2 years on paint excludes fading,	25-years
Stainless steel Shroud,	25-years
Porcelain-enamelled shroud,	25-years
Cookbox Assembly -2 years on paint excludes fading,	10-years
Stainless steel burners tubes,	10-years
Stainless steel cooking grates,	5-years no rust through or burn through
Stainless steel Flavorizer bars,	5-years no rust through or burn through
Porcelain-enamelled cast-iron cooking grates,	5-years no rust through or burn through
Porcelain-enamelled cooking grates,	3-years no rust through or burn through
Porcelain-enamelled Flavorizer bars,	2-years no rust through or burn through
Infrared Rotisserie Burner,	2-years
All remaining parts,	2-years

When assembled and operated in accordance with the printed instructions accompanying it. Weber may require reasonable proof of your date of purchase. THEREFORE, YOU SHOULD RETAIN YOUR SALES RECEIPT OR INVOICE.

This Limited Warranty shall be limited to the repair or replacement of parts that prove defective under normal use and service and which on examination shall indicate, to Weber's satisfaction, they are defective. Before returning any parts, contact the Customer Service Representative in your area using the contact information on our website. If Weber confirms the defect and approves the claim, Weber will elect to replace such parts without charge. If you are required to return defective parts, transportation charges must be prepaid. Weber will return parts to the purchaser, freight or postage prepaid.

This Limited Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, vandalism, improper installation or improper maintenance or service, or failure to perform normal and routine maintenance, including but not limited to damage caused by insects within the burner tubes, as set out in this owner's manual. Deterioration or damage due to severe weather conditions such as hail, hurricanes, earthquakes or tornadoes, discoloration due to exposure to chemicals either directly or in the atmosphere, is not covered by this Limited Warranty.

There are no other express warrants except as set forth herein and any applicable implied warranties of merchantability and fitness are limited in duration to the period of coverage of this express written Limited Warranty. Some regions do not allow limitation on how long an implied warranty lasts, so this limitation may not apply to you.

Weber is not liable for any special, indirect or consequential damages. Some regions do not allow the exclusion or limitation of incidental or consequential damages, so this limitation or exclusion may not apply to you.

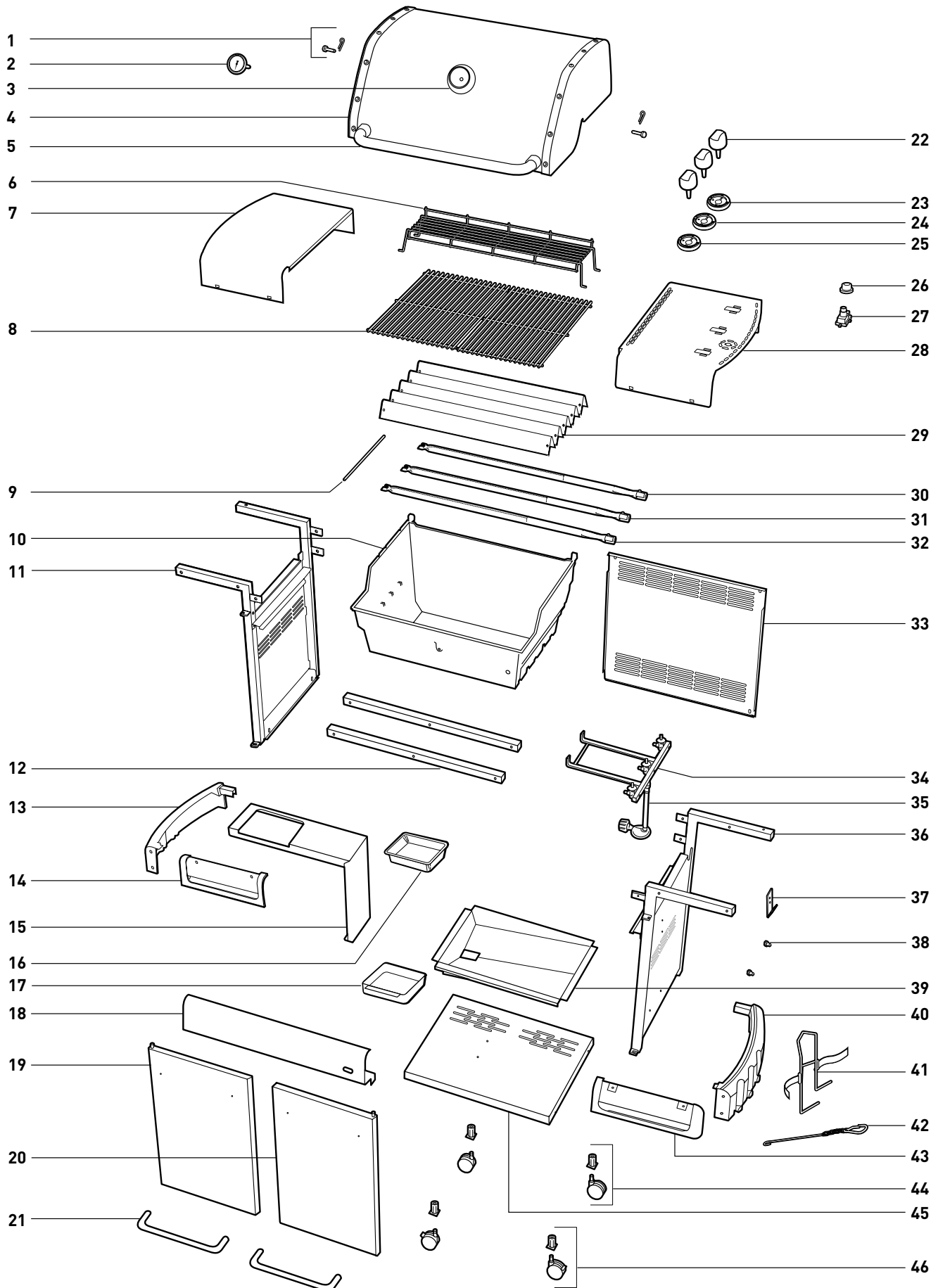
Weber does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment; and no such representations are binding on Weber.

This Warranty applies only to products sold at retail.

www.weber.com®

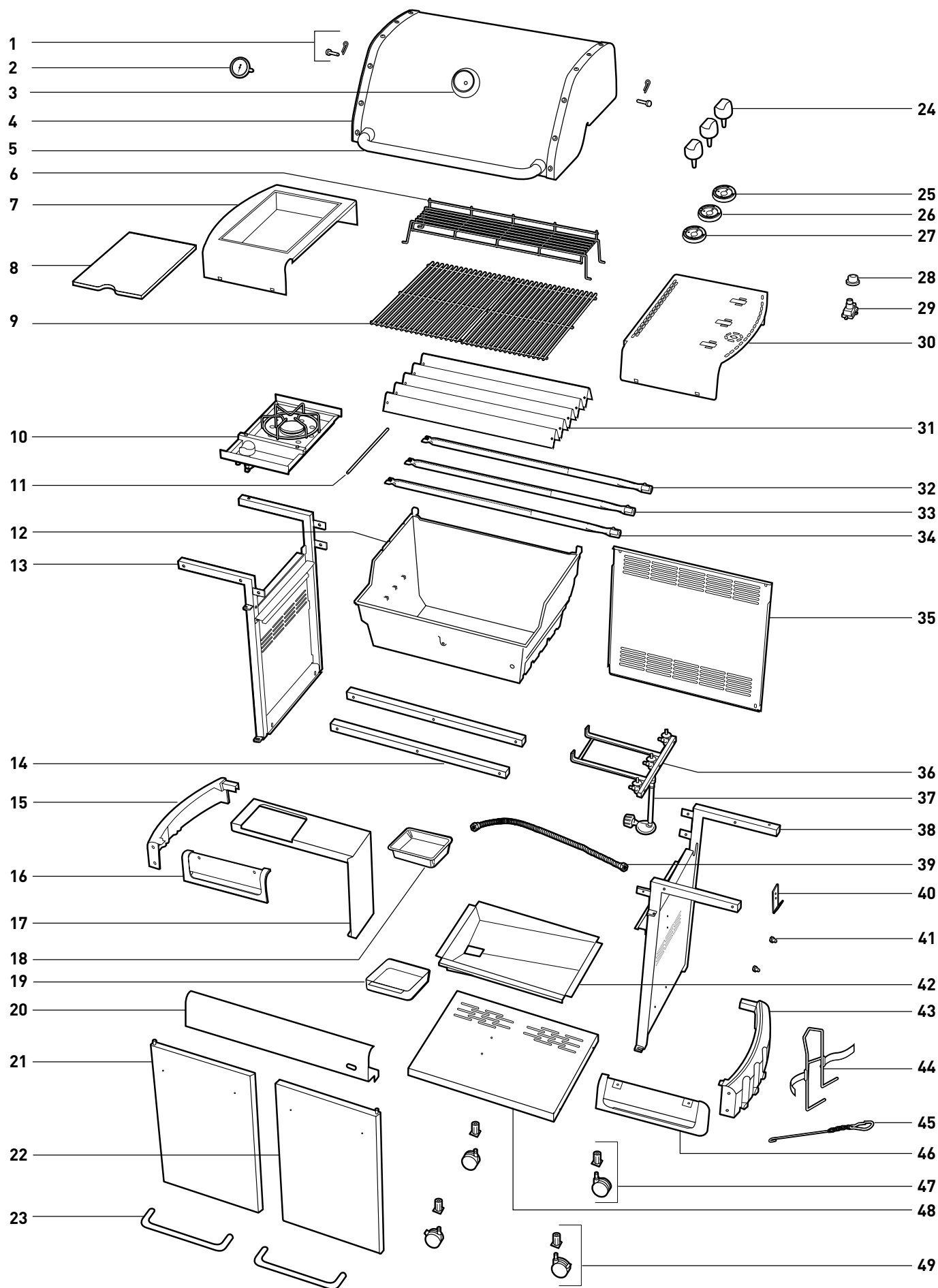
REPLACEMENT HOSE AND REGULATOR	
Country	Part#
Hose France	41638
Hose Belgium	41639
Hose/Reg Holland	41681
Hose/Reg Greece/Italy	41680
Hose/Reg Germany/Austria	41679
Hose/Reg Spain/Denmark/Portugal	41619
Hose/Reg Sweden	41677
Hose/Reg Switzerland	41676
Hose/Reg Ireland	41588
Hose/Reg England	41588
Hose/Reg Australia	41673
Hose/Reg Norway/Finland	41619

COUNTRY		GAS TYPE & PRESSURE		
Denmark, Sweden, Norway, Finland, Netherlands, Iceland, Hungary, Czech Republic, Cyprus, Estonia, Lithuania, Latvia, Morocco, Slovenia, Slovak Republics, Spain		I_{3B/P} - 30mbar		
United Kingdom, France, Portugal, Belgium, Ireland, Greece, Luxembourg, Italy, Switzerland		I₃₊ - 28-30 / 37mbar		
Germany, Austria		I_{3B/P} - 50mbar		
CONSUMPTION DATA				
	Main Burner Max		Side Burner Max	
kW(Hs)	Propane	Butane	Propane	Butane
E/S/EP 310	12,3	13,7	—	—
E/S/EP 320	15,8	17,5	3,5	4
gm(Hs)	Propane	Butane	Propane	Butane
E/S/EP 310	879	996	—	—
E/S/EP 320	1129	1273	250	277



1. Shroud Hardware
2. Thermometer
3. Thermometer Bezel
4. Shroud
5. Handle
6. Warming Rack
7. Left Side Table
8. Cooking Grates
9. Crossover Tube
10. Cookbox
11. Left Frame Panel
12. Frame Support
13. Left Trim Piece
14. Left Front Trim Piece
15. Catch Pan Holder
16. Disposable Drip Pan
17. Catch Pan
18. Front Panel
19. Left Door
20. Right Door
21. Door Handle
22. Control Knob
23. Bezel #3
24. Bezel #2
25. Bezel #1
26. Igniter Button
27. Igniter Module
28. Right Side Table
29. Flavorizer® Bar
30. Rear Burner Tube
31. Middle Burner Tube
32. Front Burner Tube
33. Back Panel
34. Manifold
35. Hose / Regulator
36. Right Frame Panel
37. Cylinder Bracket
38. Tank Glides
39. Drip Tray
40. Right Trim Piece
41. Cylinder Hanger
42. Matchstick Holder
43. Right Front Trim Piece
44. Caster
45. Bottom Panel
46. Locking Caster

EXPLODED VIEW E/S/EP 320



1. Shroud Hardware
2. Thermometer
3. Thermometer Bezel
4. Shroud
5. Handle
6. Warming Rack
7. Side Burner Table
8. Side Burner Lid
9. Cooking Grates
10. Side Burner
11. Crossover Tube
12. Cookbox
13. Left Frame Panel
14. Frame Support
15. Left Trim Piece
16. Left Front Trim Piece
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46. Right Front Trim Pieces
47. Caster
48. Bottom Panel
49. Locking Caster

GENERAL INSTRUCTIONS

Your Weber Gas Barbecue is a portable outdoor cooking appliance. With the Weber Gas Barbecue you can grill, barbecue, roast and bake with results that are difficult to duplicate with indoor kitchen appliances. The closed lid and Flavorizer® Bars produce that "outdoor" flavour in the food.

The Weber Gas Barbecue is portable so you can easily change its location in your garden or on your patio. Portability means you can take your Weber Gas Barbecue with you if you move.

Liquid Propane (LP) gas is quicker to use and gives you more cooking control than charcoal fuel.

- These instructions will give you the minimum requirements for assembling your Weber gas barbecue. We therefore request that you read them carefully before you use the Weber gas barbecue.
- Not for use by children.
- Do not connect to natural gas supply (city gas). The valves and orifices are designed exclusively for LP gas.
- Not to be used with charcoal briquettes or lava rock.
- Use only a 3kg-13kg LP gas cylinder.
- In the United Kingdom, this appliance must be fitted with a regulator complying with BS 3016, having a nominal output of 37 millibars. (Supplied with barbecue.)
- Avoid kinking the hose.
- The length of hose must not exceed 1.5 metres.
- Change the flexible hose when national conditions require it.
- Any parts sealed by the manufacturer must not be altered by the user.
- Any modification of the appliance may be dangerous.
- Only a nationally approved low-pressure hose and regulator must be used.
- Replacement pressure regulators and hose assemblies must be those specified by the outdoor cooking gas appliance manufacturer.

STORAGE

- When the Weber Gas Barbecue is not being used, turn off the gas supply cylinder valve.
- When storing the Weber Gas Barbecue indoors, disconnect the gas supply line. The gas cylinder itself is to be stored outdoors in a well-ventilated place.
- If the gas supply cylinder is not removed from the Weber Gas Barbecue, the entire grill and the gas supply cylinder are to be stored in a well-ventilated place outdoors.

COOKING

⚠ WARNING: Do not move the Weber® gas barbecue when operating or while barbecue is hot.

You can adjust BURNER 1, 2, and 3 as desired. The control settings: High (H), Medium (M), Low (L), or Off (O) are described in your Weber® cookbook. The cookbook uses these notations to describe the settings of BURNER 1, 2, and 3. For example, to sear steaks, you would set all burners at H (high). Then to complete cooking, you would set BURNER 1 and BURNER 3 at M (medium). Refer to your Weber® cookbook for detailed cooking instructions.

Note: The temperature inside your cooking box for the first few uses, while surfaces are still very reflective, may be hotter than those shown in your cookbook. Cooking conditions such as wind and weather, may require the adjustment of the burner controls to obtain the correct cooking temperatures.

Preheating - Your Weber® gas barbecue is an energy-efficient appliance. It operates at an economical, low BTU rate. To preheat: after lighting, close lid and turn all burners to high (H). Preheating to between 500° and 550° F (260° and 290° C) will take 10 to 15 minutes depending on conditions such as air temperature and wind.

Drippings and grease - The Flavorizer® bars are designed to "smoke" the correct amount of drippings for flavourful cooking. Excess drippings and grease will accumulate in the catch pan under the slide out bottom tray. Disposable foil drip pans are available that fit the catch pan.

- Gas supply cylinders must be stored outdoors in a well-ventilated area out of reach of children. Disconnected gas supply cylinders must not be stored in a building, garage or any other enclosed area.

OPERATING

- ⚠ **WARNING: This appliance is intended for outdoor use only and should never be used in garages and roofed or enclosed porches or verandas.**
- ⚠ **WARNING: The Weber Gas Barbecue must never be used under an unprotected combustible roof or overhang.**
- ⚠ **WARNING: The barbecue should not be used when combustible materials are within 60 cm of the top, bottom, back or sides of the grill.**
- ⚠ **WARNING: Your Weber Gas Barbecue is not intended to be installed in or on caravans and/or boats.**
- ⚠ **WARNING: When in use, the entire barbecue gets hot. Never leave it unattended.**
- ⚠ **WARNING: Keep any electrical mains lead and the fuel supply hose away from any heated surface.**
- ⚠ **WARNING: Keep the cooking area clear of flammable vapors and liquids, such as petrol, alcohol, etc., and combustible materials.**
- ⚠ **WARNING: Never store an extra (spare) gas supply cylinder near the Weber Gas Barbecue.**
- ⚠ **WARNING: This appliance gets very hot. Take special care when children or elderly people are present**
- ⚠ **WARNING: Do not move the appliance while it is alight.**
- ⚠ **WARNING: Wear protective gloves when using this appliance.**

- ⚠ **WARNING: Check the bottom tray for grease build-up each time before using. Remove excess grease to avoid a grease fire in the slide out bottom tray.**

CLEANING

- ⚠ **WARNING: Turn your Weber® gas barbecue off and wait for it to cool before cleaning.**
- ⚠ **CAUTION: Do not clean your Flavorizer® bars or cooking grates in a self-cleaning oven.**

For availability of replacement cooking grates and Flavorizer® bars contact the Customer Service Representative in your area using the contact information on our website. Log onto www.weber.com®.

Outside surfaces - Use a warm soapy water solution to clean, then rinse with water.

- ⚠ **CAUTION: Do not use oven cleaner, abrasive cleansers (kitchen cleansers), cleaners that contain citrus products, or abrasive cleaning pads on barbecue or cart surfaces.**

Slide out Bottom tray - Remove excess grease, then wash with warm soapy water, then rinse.

Flavorizer® bars and Cooking grates - Clean with a suitable brass bristle brush. As needed, remove from grill and wash with warm soapy water, then rinse with water.

Catch pan - Disposable foil trays are available, or you can line the catch pan with aluminum foil. To clean the catch pan, wash with warm soapy water, then rinse.

Thermometer - Wipe with warm soapy water; clean with plastic scrub ball.

Inside cooking module - Brush any debris off burner tubes. **DO NOT ENLARGE BURNER PORTS (OPENINGS)**. Wash inside of cooking box with warm soapy water and rinse with water.

Inside Lid - While lid is warm, wipe inside with paper towel to prevent grease build-up. Flaking built-up grease resembles paint flakes.

Stainless steel surfaces - Wash with a soft cloth and a soap-and-water solution. Be careful to scrub with the grain direction of the stainless steel.

Do not use cleaners that contain acid, mineral spirits or xylene. Rinse well after cleaning.

Preserve Your Stainless Steel

Your grill or its cabinet, lid, control panel and shelves may be made from stainless steel. To keep the stainless steel looking its best is a simple matter. Clean it with soap and water, rinse with clear water and wipe dry. For stubborn particles, the use of a non-metallic brush can be used.

⚠ IMPORTANT: Do not use a wire brush or abrasive cleaners on the stainless steel surfaces of your grill as this will cause scratches.

⚠ IMPORTANT: When cleaning surfaces be sure to rub/wipe in the direction of the grain to preserve the look of your stainless steel.

GAS INSTRUCTIONS

PURCHASE A FULL CYLINDER OF GAS FROM YOUR GAS DEALER

The cylinder must always be installed, transported and stored in an upright position. Never allow the cylinder to drop or be handled carelessly. Never store the cylinder where temperatures can exceed 51° C (too hot to hold by hand). For example, do not leave the cylinder in your car on hot days. (See Section "Safe handling tips for LP gas".)

MOUNTING THE CYLINDER

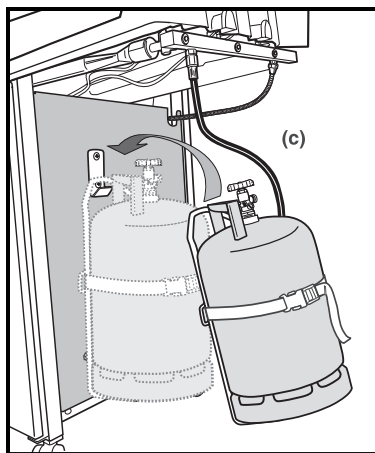
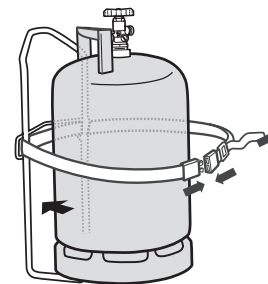
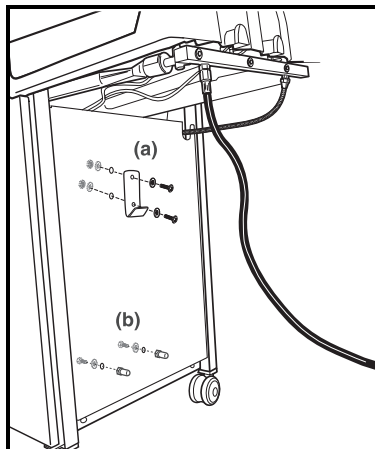
You will need: Gas supply cylinder (full), The Cylinder Bracket and Cylinder Hanger.

Position the Cylinder Bracket (a) on the right outside panel of the grill. Fasten with screws, washers and nuts.

Install the cylinder glides (b) into the two holes below the Cylinder hanger. Fasten with screws, washers and nuts.

Place the cylinder so the valve opening faces to the rear of the barbecue. Hold the hanger and tilt the cylinder so the two bent supports of the hanger are located underneath the cylinder base flange. Adjust the length of the belt to the cylinder and snap ends together.

Lift and place the cylinder hanger on the cylinder bracket as shown (c).



CONNECTING THE LIQUID PROPANE CYLINDER

⚠ WARNING: Make sure that the LP cylinder valve is closed. Close by turning valve clockwise.

⚠ DANGER

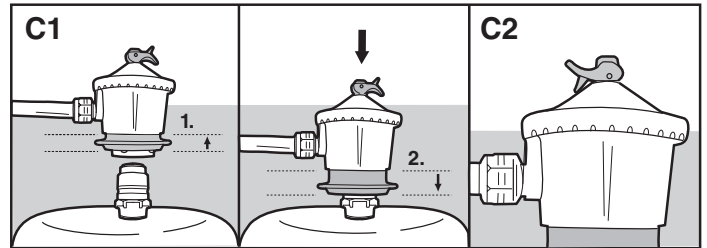
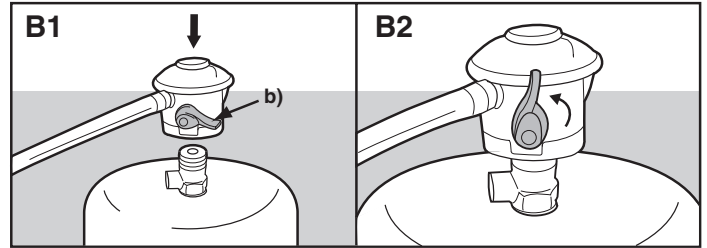
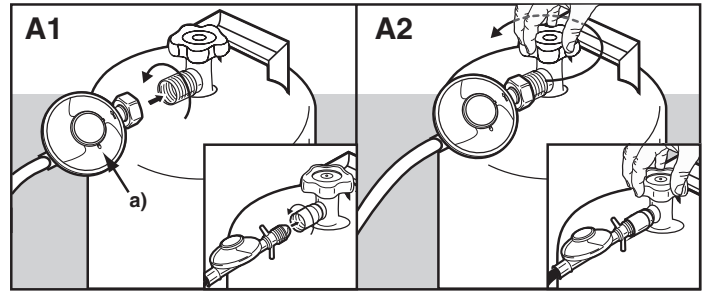
Do not use an open flame to check for gas leaks. Be sure there are no sparks or open flames in the area while you check for leaks. Sparks or flames will result in a fire or explosion that can cause serious bodily injury or death, and damage to property.

You will need: LP cylinder, a soap-and-water solution and a rag or brush to apply it.

- 1) Connect LP cylinder.

Some regulators push ON to connect, and pull OFF to disconnect, others have a nut that has a left-hand thread that connects to the cylinder valve. Follow specific regulator connection instructions.

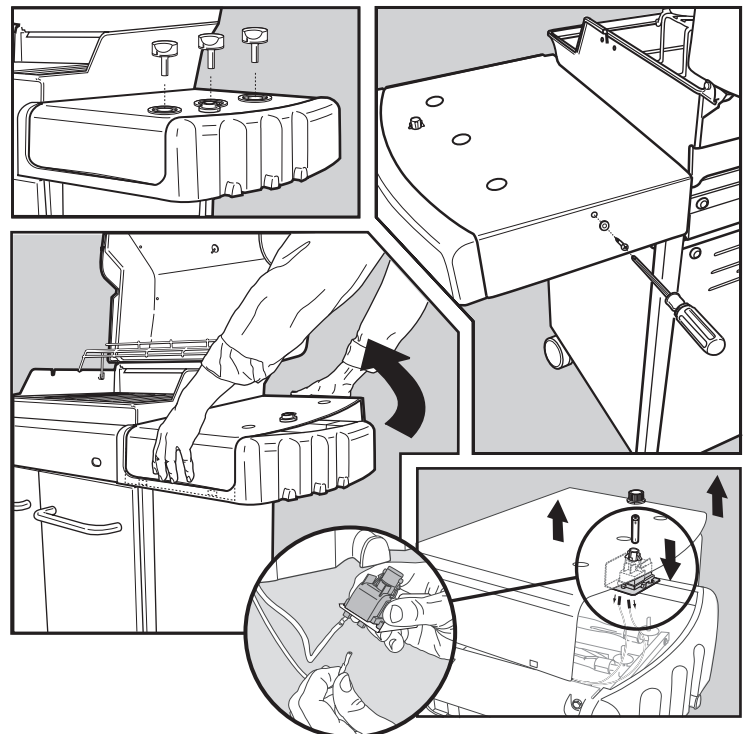
 - A1) Screw regulator fitting onto tank turning counter-clockwise. Position the regulator so that the vent hole (a) faces down.
 - B1) Make sure regulator lever (b) is in the down/off position. Push regulator down on tank valve until regulator snaps into position.
 - C1) Make sure regulator lever is in the off position. Slide the collar of the regulator up (1). Push the regulator down onto the tank valve and maintain pressure. Slide collar closed (2). If regulator does not lock, repeat procedure.
- 2) Mix soap and water.
- 3) Turn on the cylinder valve.
 - A2) Turn cylinder valve clockwise.
 - B2) Move regulator lever counter-clockwise to the On position.
 - C2) Move regulator lever to the On position.
- 4) Check for leaks by wetting the fitting with the soap-and-water solution and watching for bubbles. If bubbles form, or if a bubble grows, there is a leak. If there is a leak, turn off the gas and tighten the fitting. Turn the gas back on and recheck with the soap-and-water solution. If leak does not stop, contact the Customer Service Representative in your area using the contact information on our website. Log onto www.weber.com®.
- 5) When leak checking is complete, turn gas supply off at the source and rinse connections with water.



REMOVE CONTROL KNOBS & CONTROL PANEL FOR LEAK TESTING

You will need: Phillips screwdriver.

- 1) Remove control knobs.
- 2) Remove screw and washer from back of control panel with a Phillips screwdriver.
- 3) Tilt the back edge of the control panel up. Push in on the front edge to release locking tabs. Carefully pull control panel away from frame.
- 4) Disconnect the igniter wires from the ignition module.
- 5) Replace control panel when leak check is completed.



CHECK FOR GAS LEAKS

⚠ DANGER

Do not use an open flame to check for gas leaks. Be sure there are no sparks or open flames in the area while you check for leaks. Sparks or open flames will result in a fire or explosion, which can cause serious bodily injury or death and damage to property.

⚠ WARNING: You should check for gas leaks every time you disconnect and reconnect a gas fitting.

Note: All factory-made connections have been thoroughly checked for gas leaks. The burners have been flame-tested. As a safety precaution however, you should recheck all fittings for leaks before using your Weber® Gas Barbecue. Shipping and handling may loosen or damage a gas fitting.

⚠ WARNING: Perform these leak checks even if your barbecue was dealer- or shop-assembled.

You will need: a soap-and-water solution, and a rag or brush to apply it.
Note: Since some leak test solutions, including soap and water, may be slightly corrosive, all connections should be rinsed with water after checking for leaks.

If your grill has a side burner make sure the side burner is off.
To perform leak checks: open cylinder valve by turning the cylinder valve hand-wheel counter-clockwise.

⚠ WARNING: Do not ignite burners when leak checking.

Check for leaks by wetting the connections with the soap-and-water solution and watching for bubbles. If bubbles form or if a bubble grows, there is a leak.

Check:

1) Hose-to-manifold connection.

⚠ WARNING: If there is a leak at connection (1), retighten the fitting with a spanner and recheck for leaks with soap-and-water solution. If a leak persists after retightening the fitting, turn OFF the gas. DO NOT OPERATE THE GRILL. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®.

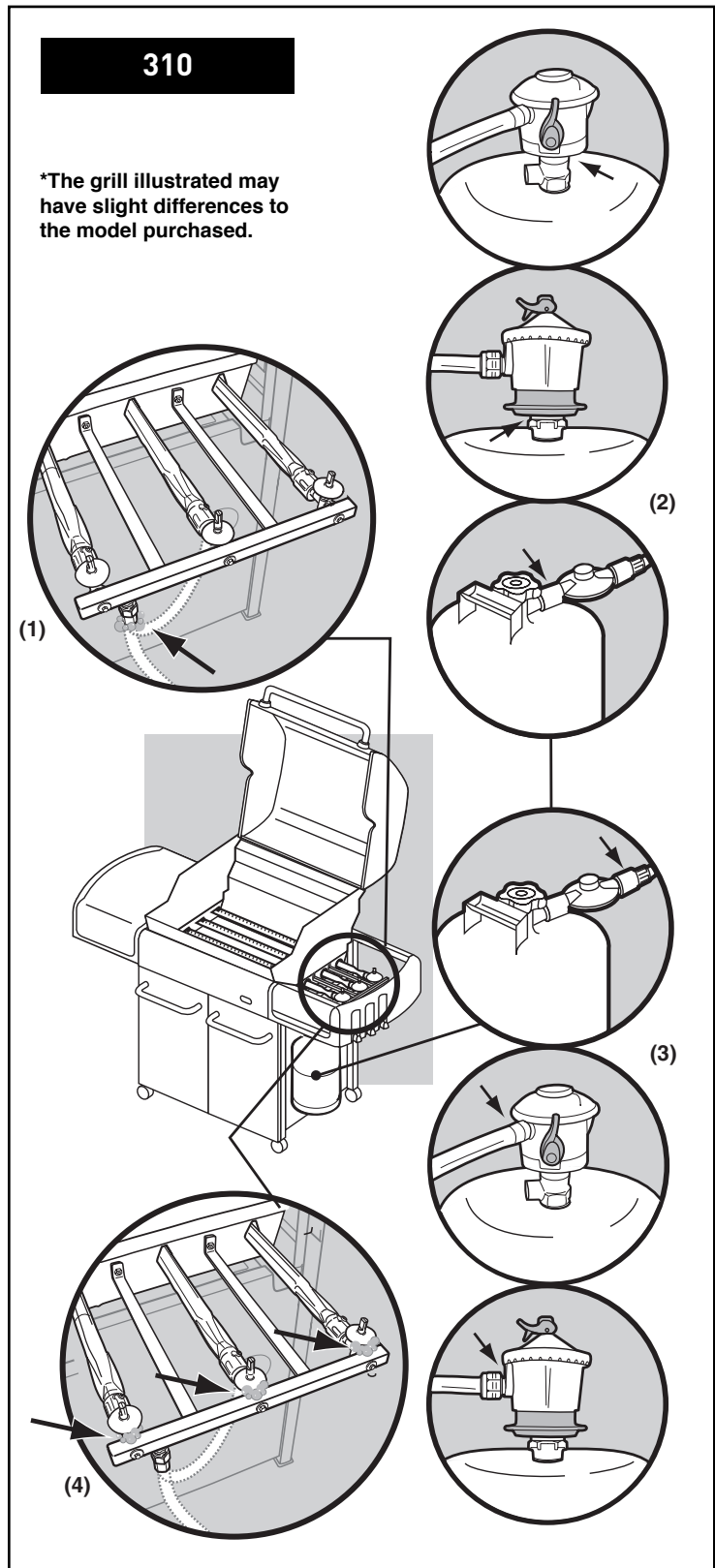
2) Regulator-to-cylinder connection.

3) The hose-to-regulator connection.

4) Valves-to-manifold connections.

⚠ WARNING: If there is a leak at connections (2), (3) or (4), turn OFF the gas. DO NOT OPERATE THE GRILL. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®.

When leak checks are complete, turn gas supply OFF at the source and rinse connections with water.



Check:

- 1) Hose-to-manifold connection.
- 2) Side burner hose-to-manifold connection and side burner hose-to-side burner gas line connection.
- 3) Side burner hose-to-side burner connection, side burner valve and orifice connections.

⚠ **WARNING: If there is a leak at connection (1, 2, or 3), retighten the fitting with a spanner and recheck for leaks with soap-and-water solution. If a leak persists after re-tightening the fitting, turn OFF the gas. DO NOT OPERATE THE GRILL. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com.**

- 4) Regulator-to-cylinder connection.
- 5) Hose-to-regulator connection.
- 6) Valves-to-manifold connections.

⚠ **WARNING: If there is a leak at connections (4, 5 or 6), turn OFF the gas. DO NOT OPERATE THE GRILL. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com.**

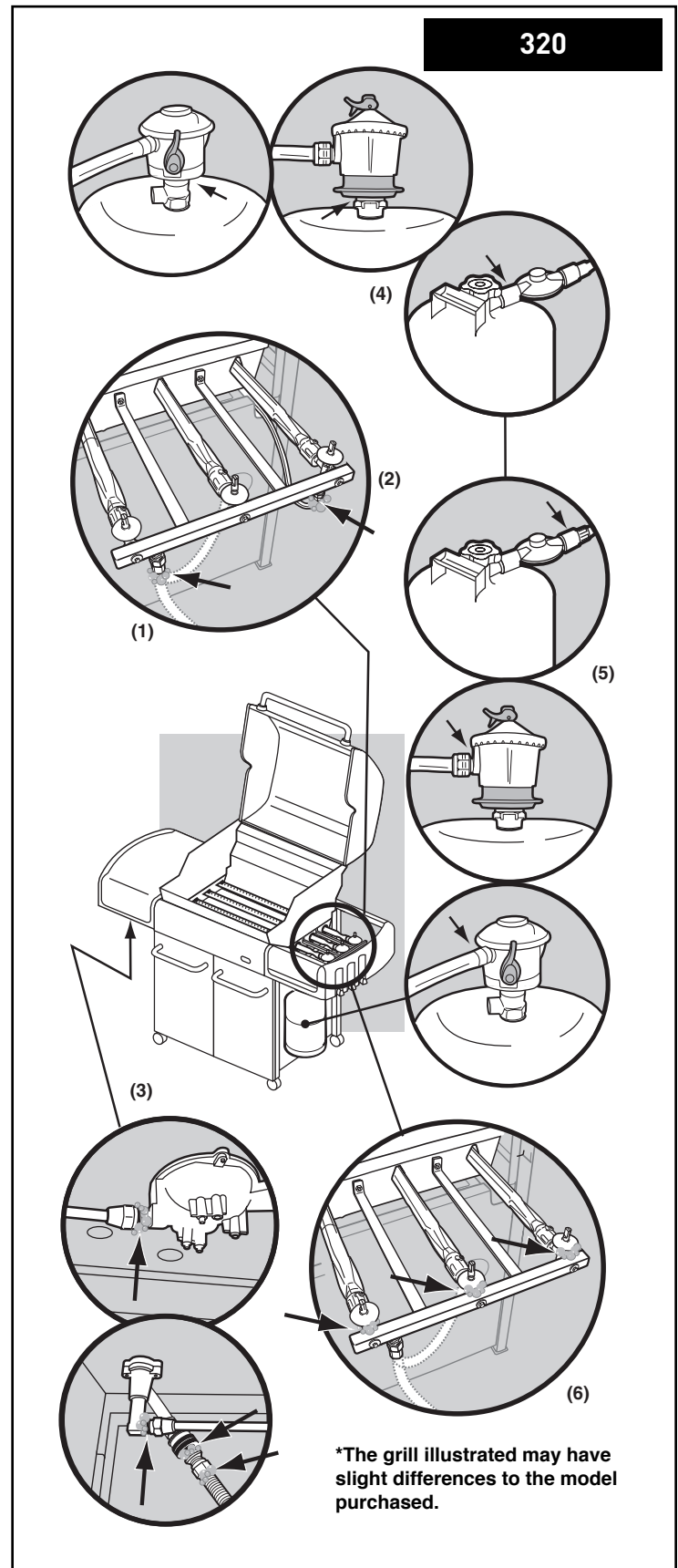
When leak checks are complete, turn gas supply OFF at the source and rinse connections with water.

SAFE HANDLING TIPS FOR LIQUID PROPANE GAS CYLINDERS

- Liquid Propane (LP) gas is a petroleum product as are petrol and natural gas. LP gas is a gas at normal temperatures and pressures. Under moderate pressure, inside a cylinder, LP gas is a liquid. As the pressure is released, the liquid readily vapourises and becomes gas.
- LP gas has an odor similar to natural gas. You should be aware of this odor.
- LP gas is heavier than air. Leaking LP gas may collect in low areas and prevent dispersion.
- The LP cylinder must be installed, transported and stored in an upright position. LP cylinders should not be dropped or handled roughly.
- Never store or transport the LP cylinder where temperatures can reach 51°C (too hot to hold by hand - for example: do not leave the LP cylinder in a car on a hot day).
- Treat "empty" LP cylinders with the same care as when full. Even when the LP tank is empty of liquid there still may be gas pressure in the cylinder. Always close the cylinder valve before disconnecting.
- Do not use a damaged LP cylinder. Dented or rusty LP cylinders or LP cylinders with a damaged valve may be hazardous and should be replaced with a new one immediately.

LIQUID PROPANE (LP) CYLINDER(S)

- The joint where the hose connects to the LP cylinder must be leak tested each time the LP cylinder is reconnected. For example, test each time the LP cylinder is refilled.
- Be sure the regulator is mounted with the small vent hole pointed downward so that it will not collect water. This vent should be free of dirt, grease, insects etc.

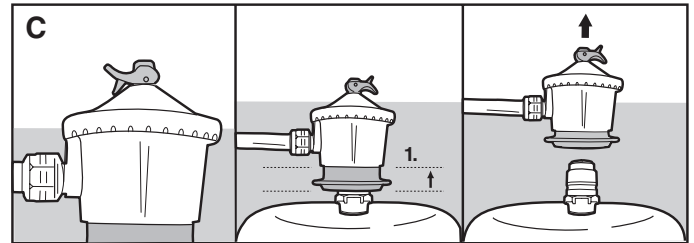
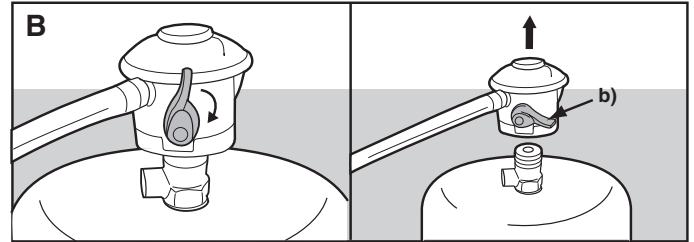
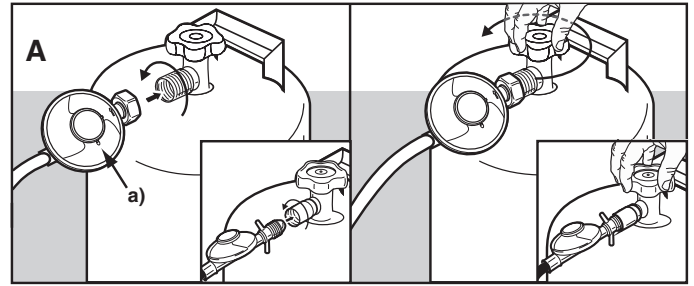


REFILLING THE LIQUID PROPANE CYLINDER

We recommend that you refill the LP cylinder before it is completely empty. To refill, take LP cylinder to a "Gas Propane" dealer.

Removal of the gas supply cylinder

- 1) Shut off gas supply.
- 2) Disconnect hose with regulator from the cylinder.
 - A) Unscrew regulator fitting from tank turning clockwise.
 - B) Move regulator lever (b) to down/off position. Push in regulator lever (b) until it releases from tank.
 - C) Move regulator lever to off position. Slide collar of regulator up (1) to disconnect from tank.
- 3) Exchange empty cylinder for a full cylinder.



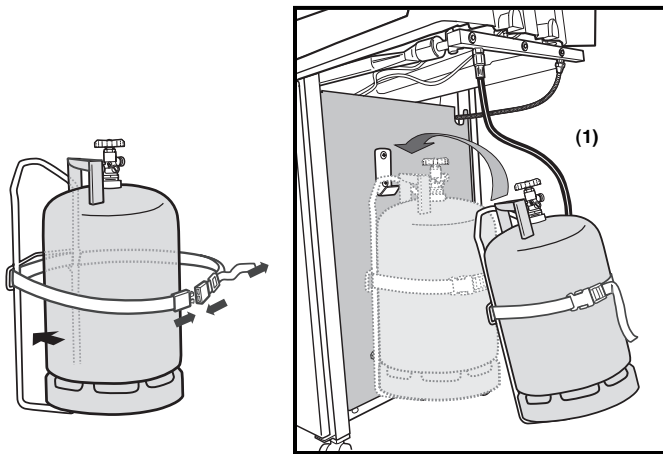
MOUNTING THE CYLINDER

Hold the hanger and tilt the cylinder so the two bent supports of the hanger are located underneath the cylinder base flange. Adjust the length of the belt to the cylinder and snap ends together.

Lift and place the cylinder hanger on the cylinder bracket as shown. (1)

RECONNECTING THE LIQUID PROPANE CYLINDER

See "CONNECTING THE LIQUID PROPANE CYLINDER".



OPERATING INSTRUCTIONS

LIGHTING

Summary lighting instructions are inside the left hand cabinet door.

⚠ DANGER

Failure to open the lid while igniting the barbecue's burners, or not waiting 5 minutes to allow the gas to clear if the barbecue does not light, may result in an explosive flame-up, which can cause serious bodily injury or death.

Crossover® Ignition System

Note - The Crossover® ignition system ignites BURNER 1 with a spark from the igniter electrode inside the Gas Catcher™ ignition chamber. You generate the energy for the spark by pushing the electronic ignition button. You will hear it sparking.

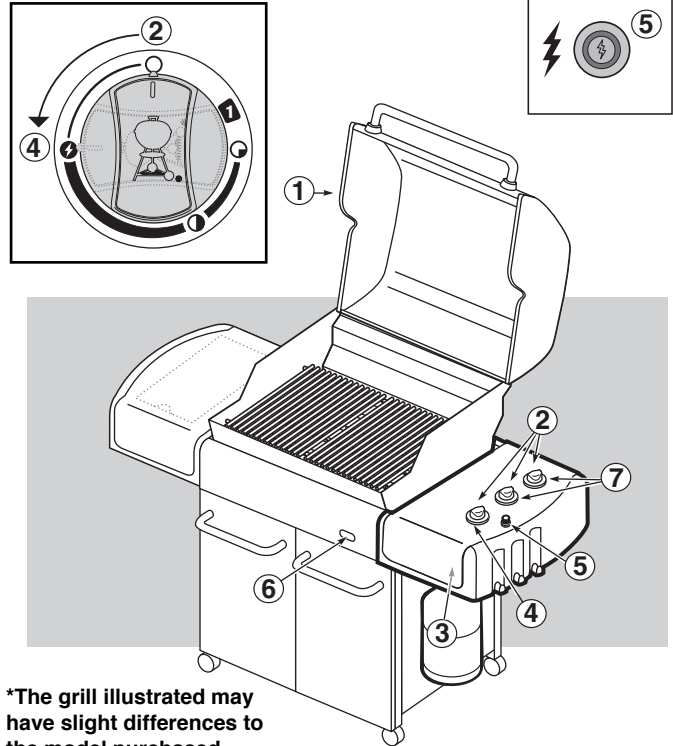
- ⚠ **WARNING:** Check hose each time before using barbecue for nicks, cracking, abrasions or cuts. If the hose is found to be damaged in any way, do not use the barbecue. Replace using only Weber® authorised replacement hose. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®.

MAIN BURNER LIGHTING

- 1) Open the lid.
 - 2) Make sure all burner control knobs are turned OFF. (Push control knob down and turn clockwise to ensure that it is in the OFF position.)
- ⚠ WARNING: The burner control knobs must be in the OFF position before turning on the liquid propane cylinder tank valve.**
- 3) Turn the cylinder on by slowly turning the cylinder valve counter-clockwise.
- ⚠ WARNING: Do not lean over the open barbecue. Keep your face and body at least one foot away from the matchlight hole when lighting the barbecue.**
- 4) Push BURNER 1 control knob down and turn to START/HI.
 - 5) Push the electronic ignition button several times. You will hear it spark.
 - 6) Check that the burner is lit by looking through the matchlight hole on the front of the cooking box. You should see a flame.
- ⚠ WARNING: If the burner does not light, turn the Burner 1 control knob to OFF and wait 5 minutes to let the gas clear before you try again or try to light with a match.**
- 7) After BURNER 1 is lit you can turn on BURNER 2 and BURNER 3.
- Note - Always light BURNER 1 first. The other burners ignite from BURNER 1.*

TO EXTINGUISH

Push down and turn each burner control knob clockwise to the OFF position. Turn gas supply OFF at the source.

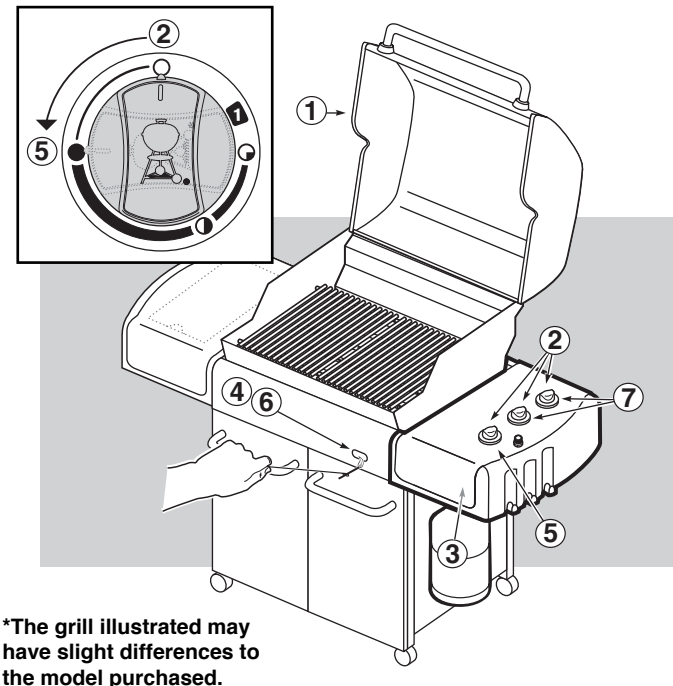
MAIN BURNER LIGHTING**MAIN BURNER MANUAL LIGHTING****⚠ DANGER**

Failure to open the lid while igniting the barbecue's burners, or not waiting 5 minutes to allow the gas to clear if the barbecue does not light, may result in an explosive flame-up, which can cause serious bodily injury or death.

- 1) Open the lid.
 - 2) Make sure all burner control knobs are turned OFF. (Push each knob down and turn clockwise to ensure they are in the "OFF" position.)
- ⚠ WARNING: The burner control knobs must be in the OFF position before turning on the liquid propane cylinder valve.**
- 3) Turn the cylinder on by turning the cylinder valve counter-clockwise.
 - 4) Insert match holder with lit match into the matchlight hole in the front of the cooking box.
- ⚠ WARNING: Do not lean over open barbecue. Keep your face and body at least one foot away from the matchlight hole when lighting the barbecue.**
- 5) Push BURNER 1 control knob down and turn to START/HI.
 - 6) Check that the burner is lit by looking through the matchlight hole on the front of the cooking box. You should see a flame.
- ⚠ WARNING: If the burner does not light, turn the Burner 1 control knob to OFF and wait 5 minutes to let the gas clear before you try again or try to light with a match.**
- 7) After BURNER 1 is lit, you can turn on BURNER 2 and BURNER 3.
- Note - Always light BURNER 1 first. The other burners ignite from BURNER 1.*

TO EXTINGUISH

Push down and turn each burner control knob clockwise to the OFF position. Turn gas supply OFF at the source.

MAIN BURNER MANUAL LIGHTING

LIGHTING THE SIDE BURNER

⚠ DANGER

Failure to open the lid while igniting the side burner, or not waiting 5 minutes to allow the gas to clear if the side burner does not light, may result in an explosive flame-up, which can cause serious bodily injury or death.

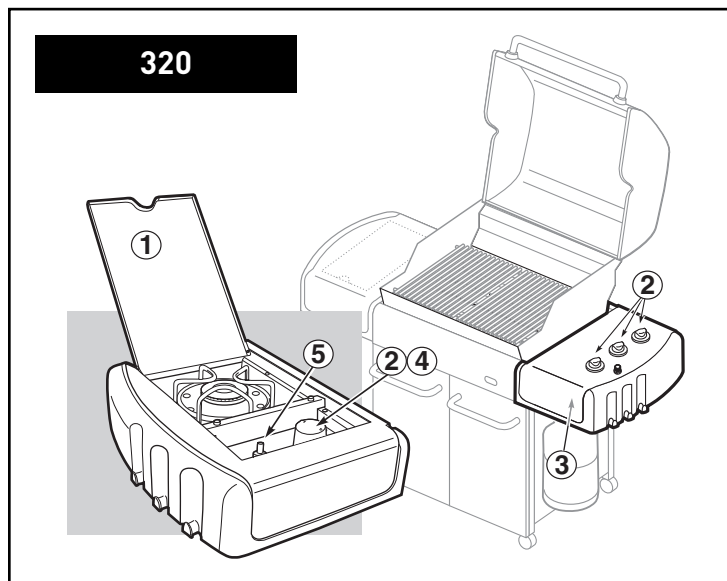
⚠ WARNING: Check hose each time before using barbecue for nicks, cracking, abrasions or cuts. If the hose is found to be damaged in any way, do not use the barbecue. Replace using only Weber® authorised replacement hose. Contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®.

- 1) Open the side burner lid.
- 2) Check that the side burner valve is turned off (Push control knob in and turn clockwise to ensure that it is in the "OFF" position) and all main burner control valves are off (push in and turn clockwise).
- 3) Turn the gas supply valve on.
- 4) Push down and turn the side burner control valve to "HI".
- 5) Press the igniter button several times so it clicks each time.

⚠ CAUTION: Side burner flame may be difficult to see on a bright sunny day.

⚠ WARNING: If the side burner does not light:

- a) Turn off the side burner control valve, main burners and gas supply at source.
- b) Wait 5 minutes to let the gas clear before you try again, or try lighting with a match (see "Manually Lighting the Side Burner").



MANUALLY LIGHTING THE SIDE BURNER

⚠ DANGER

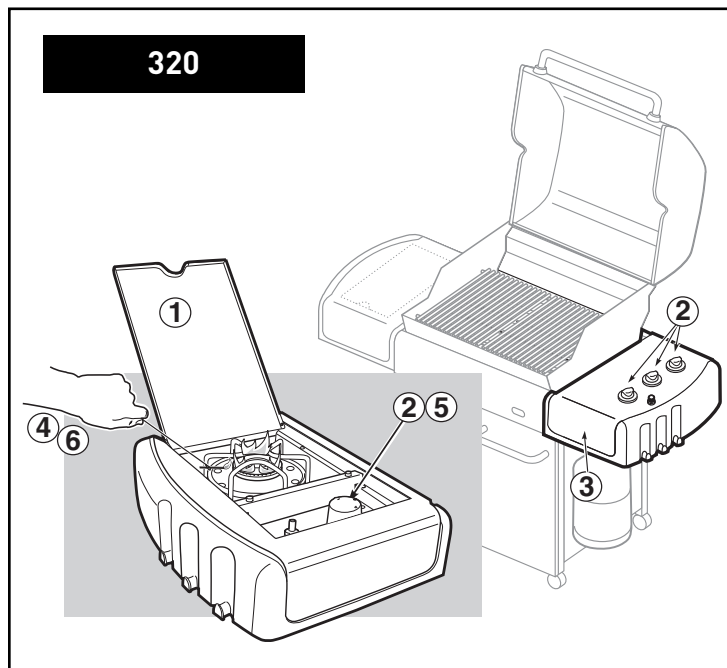
Failure to open the lid while igniting the side burner, or not waiting 5 minutes to allow the gas to clear if the side burner does not light, may result in an explosive flare-up that can cause serious bodily injury or death.

- 1) Open the side burner lid.
- 2) Check that the side burner valve is turned off (Push control knob in and turn clockwise to ensure that it is in the "OFF" position) and all main burner control valves are off (push in and turn clockwise).
- 3) Turn the gas supply valve on.
- 4) Put match in a match holder and strike match.
- 5) Push down and turn the side burner control valve to "HI".
- 6) Hold match holder and light match by either side of the side burner.

⚠ CAUTION: Side burner flame may be difficult to see on a bright sunny day.

⚠ WARNING: If the side burner does not light:

- a) Turn off the side burner control valve, main burners and gas supply at source.
- b) Wait 5 minutes to let the gas clear before you try again.



PROBLEM	CHECK	SOLUTION
Burners burn with a yellow or orange flame, in conjunction with the smell of gas.	Inspect Spider / Insect Screens for possible obstructions (blockage of holes.)	Clean Spider / Insect Screens. (See Section "Annual Maintenance")
<i>Some countries have regulators with an excess gas flow safety device.</i> Symptoms: Burners do not light, or Burners have a small flickering flame in the "HI" position, or Barbecue temperature only reaches 250° to 300° in the "HI" position.	The excess flow safety device, which is part of the barbecue to cylinder connection, may have activated.	To reset the excess flow safety device, turn all burner control knobs and the cylinder valve off. Disconnect the regulator from the cylinder. Turn burner control knobs to "HI". Wait at least 1 minute. Turn burner control knobs to "OFF". Reconnect the regulator to the cylinder. Turn cylinder valve on slowly. Refer to "Lighting Instructions".
Burner does not light, or flame is low in "HI" position.	Is LP fuel low or empty?	Refill LP cylinder.
	Is fuel hose bent or kinked?	Straighten fuel hose.
	Does Burner 1 light with a match?	If you can light Burner 1 with a match, then check the Crossover [®] ignition system.
Experiencing flare-ups:	Are you preheating barbecue in the prescribed manner?	All burners on HI for 10 to 15 minutes for preheating.
	Are the cooking grates and Flavorizer [®] bars heavily coated with burned-on grease?	Clean thoroughly. (See Section "Cleaning")
	Is the bottom tray "dirty" and not allowing grease to flow into catch pan?	Clean bottom tray.
⚠ CAUTION: Do not line the bottom tray with aluminum foil.		
Burner flame pattern is erratic. Flame is low when burner is on "HI". Flames do not run the whole length of the burner tube.	Are burners clean?	Clean burners. (See Section "Maintenance".)
Inside of lid appears to be "peeling." (Resembles paint peeling.)	The lid is porcelain enamel or stainless steel, not paint. It cannot "peel". What you are seeing is baked-on grease that has turned to carbon and is flaking off. THIS IS NOT A DEFECT.	Clean thoroughly. (See Section "Cleaning".)
Cabinet doors are not aligned.	Check the adjustment pin on the bottom of each door.	Loosen adjustment nut/s. Slide door/s until aligned. Tighten nut.
If problems cannot be corrected by using these methods, please contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com[®].		

SIDE BURNER TROUBLESHOOTING

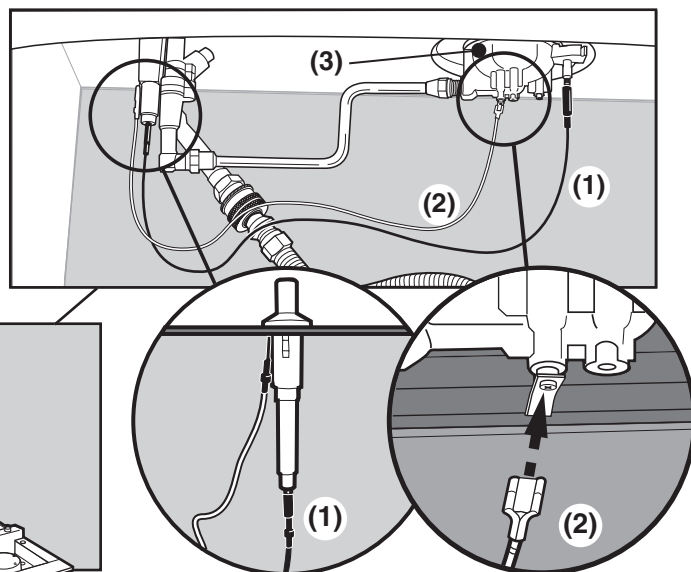
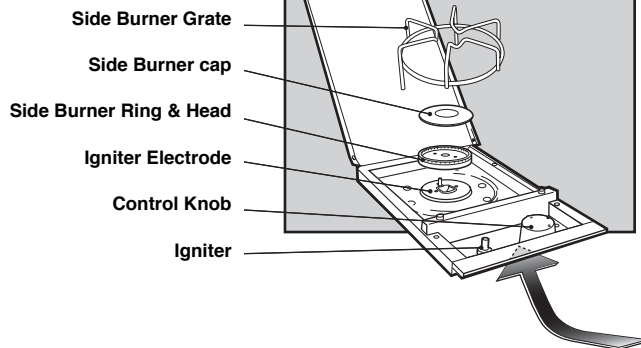
PROBLEM	CHECK	SOLUTION
Side Burner does not light.	Is gas supply off?	Turn supply on.
<i>Some countries have regulators with an excess gas flow safety device.</i>	The excess flow safety device, which is part of the barbecue to cylinder connection, may have activated.	To reset the excess flow safety device, turn all burner control knobs and the cylinder valve off. Disconnect the regulator from the cylinder. Turn burner control knobs to START/HI. Wait at least 1 minute. Turn burner control knobs to "OFF". Reconnect the regulator to the cylinder. Turn cylinder valve on slowly. Refer to "Lighting Instructions".
Flame is low in "HI" position.	Is the fuel hose bent or kinked?	Straighten hose. Straighten hose.
Push button ignition does not work.	Does burner light with a match?	If match lights burner, check igniter (see Side Burner Maintenance).
If problems cannot be corrected by using these methods, please contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com[®].		

SIDE BURNER MAINTENANCE

⚠ WARNING: All gas controls and supply valves should be in the “OFF” position.

Make sure black wire is connected between the igniter and electrode.
 Make sure white wire is connected between the igniter and grounding clip.
 Spark should be a white/blue color, not yellow.

- 1) Igniter Wire
- 2) Ground wire
- 3) Burner



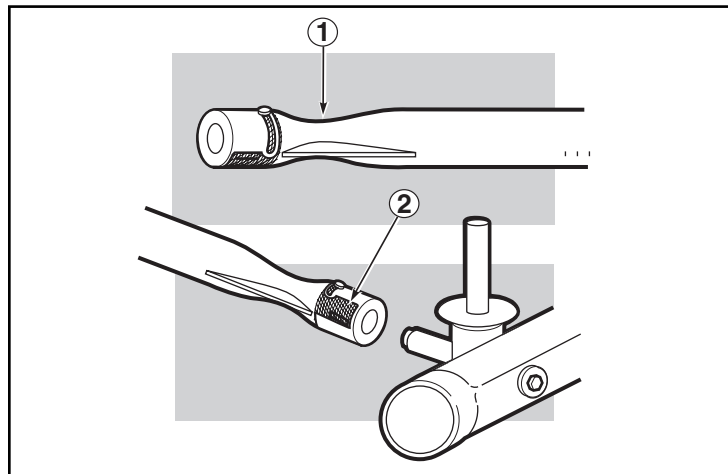
WEBER® SPIDER /INSECT SCREENS

Your Weber® gas barbecue, as well as any outdoor gas appliance, is a target for spiders and other insects. They can nest in the venturi section (1) of the burner tubes. This blocks the normal gas flow, and can cause the gas to flow back out of the combustion air opening. This could result in a fire in and around the combustion air openings, under the control panel, causing serious damage to your barbecue.

The burner tube combustion air opening is fitted with a stainless steel screen (2) to prevent spiders and other insects from accessing the burner tubes through the combustion air openings.

We recommend that you inspect the Spider/Insect Screens at least once a year. (See Section “Annual Maintenance”.) Also inspect and clean the Spider/Insect Screens if any of the following symptoms should ever occur:

- 1) The smell of gas in conjunction with the burner flames appearing yellow and lazy.
- 2) Barbecue does not reach temperature.
- 3) Barbecue heats unevenly.
- 4) One or more of the burners do not ignite.



⚠ DANGER

Failure to correct the above mentioned symptoms may result in a fire, which can cause serious bodily injury or death, and cause damage to property.

ANNUAL MAINTENANCE

Inspection and cleaning of the Spider/Insect Screens

To inspect the Spider/Insect Screens, remove the control panel. If there is dust or dirt on the screens, remove the burners for cleaning the screens. Brush the Spider/Insect Screens lightly with a soft bristle brush (i.e. an old toothbrush).

⚠ CAUTION: Do not clean the Spider/Insect Screens with hard or sharp tools. Do not dislodge the Spider/Insect Screens or enlarge the screen openings.

Lightly tap the burner to get debris and dirt out of the burner tube. Once the Spider/Insect Screens and burners are clean, replace the burners.

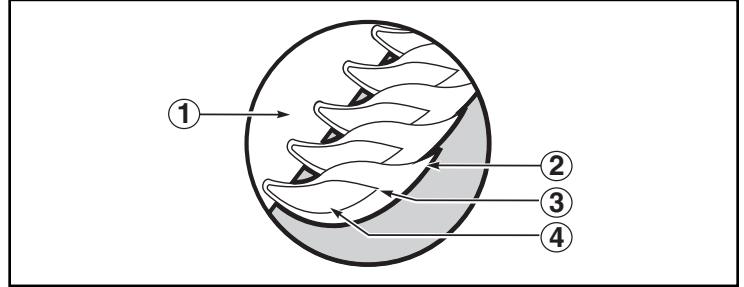
If the Spider/Insect Screen becomes damaged or cannot be cleaned, please contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com.

MAIN BURNER FLAME PATTERN

The Weber® gas barbecue burners have been factory set for the correct air and gas mixture. The correct flame pattern is shown.

- 1) Burner tube
- 2) Tips occasionally flicker yellow
- 3) Light blue
- 4) Dark blue

If the flames do not appear to be uniform throughout the burner tube, follow the burner cleaning procedures.



MAIN BURNER CLEANING PROCEDURE

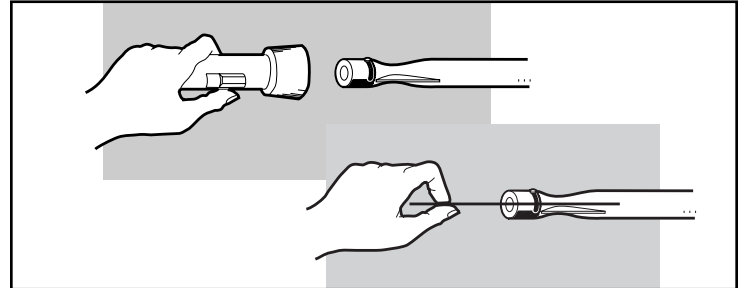
Turn off the gas supply.

Remove the manifold (See "Replace Main Burners").

Look inside each burner with a torch.

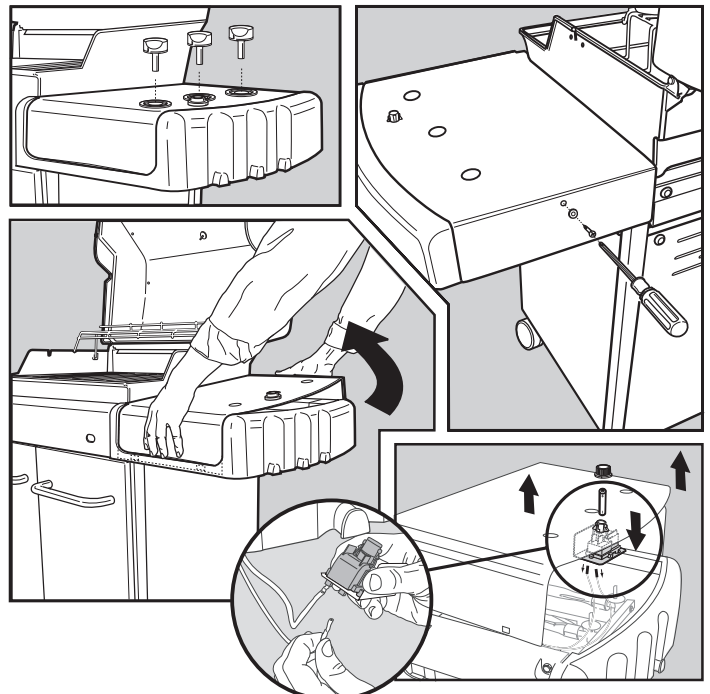
Clean the inside of the burners with a wire (a straightened-out coat hanger will work). Check and clean the air shutter opening at the ends of the burners. Check and clean the valve orifices at the base of the valves. Use a steel bristle brush to clean outside of burners. This is to make sure all the burner ports are fully open.

⚠ CAUTION: Do not enlarge the burner ports when cleaning.

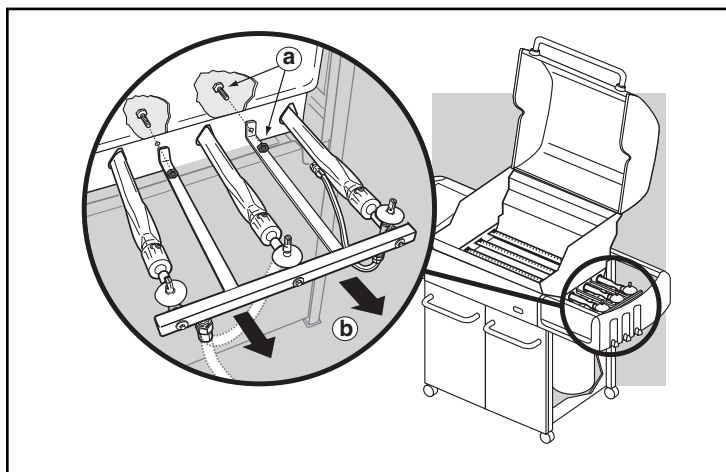


REPLACING MAIN BURNERS

- 1) Your Weber® gas barbecue must be OFF and cool.
- 2) Turn gas OFF at source.
- 3) To remove control panel:
 - (a) Take off the burner control knobs.
 - (b) Remove screw and washer from back of control panel with a Phillips screwdriver.
 - (c) Tilt the back edge of the control panel up. Push in on the front edge to release locking tabs.
 - (d) Disconnect the igniter wires from the ignition module.
 - (e) Carefully pull control panel away from frame.



- 4) Loosen the two nuts (a) that hold the manifold to the cooking box. Pull the manifold and valve assembly out of the burners (b) and carefully set it down.

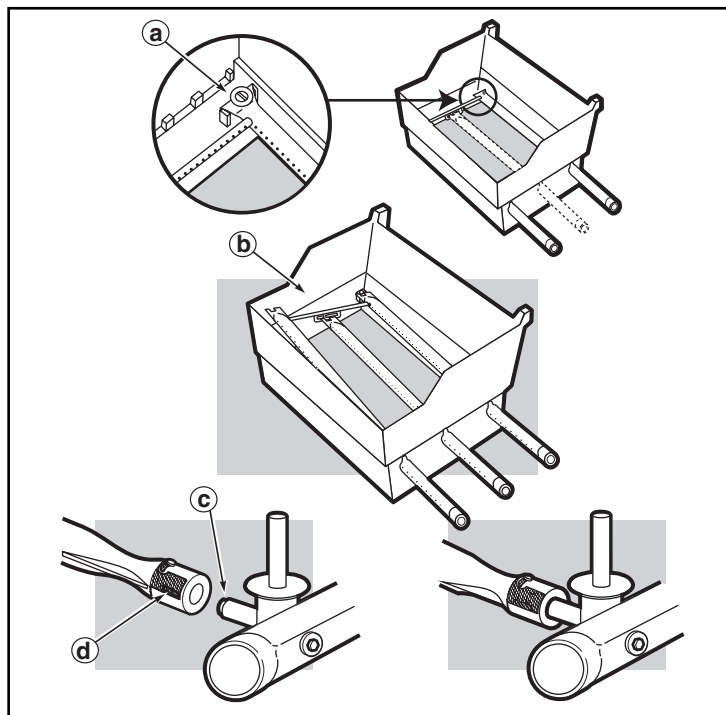


- 5) Slide the burner assembly out from under the guide screw and washer (a) in the corners of the cooking box.
 6) Lift and twist the burner assembly slightly, to separate the crossover tube (b) from the burners. Remove the burners from the cooking box.
 7) To reinstall the burners, reverse 3) to 7).

⚠ CAUTION: The burner openings (c) must be positioned properly over the valve orifices (d).

Check proper assembly before fastening manifold in place.

⚠ WARNING: After reinstalling the gas lines, they should be leak checked with a soap-and-water solution before using the barbecue. (See Step: “Check for gas leaks.”)



CROSSOVER® IGNITION SYSTEM OPERATIONS

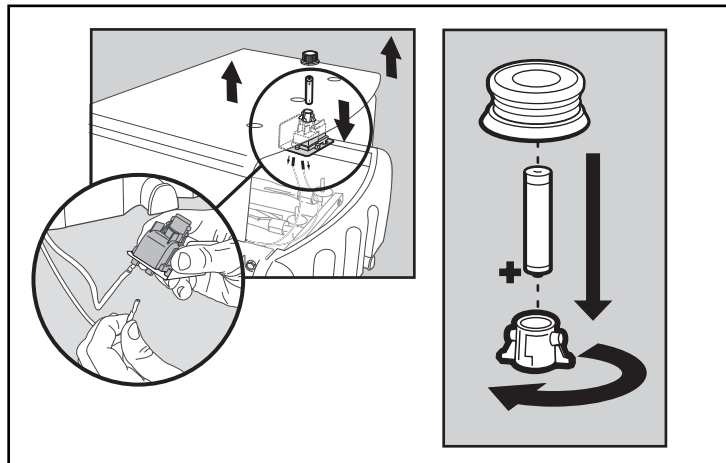
If the Crossover® ignition system fails to ignite the BURNER 1, light BURNER 1 with a match. If BURNER 1 lights with a match, then check the Electronic Ignition System.

- Check that both of the ignition wires are attached properly.
- Check that the Electronic Ignition Button is working by listening and looking for sparks at BURNER 1.

REPLACE BATTERY IF NECESSARY

AAA alkaline battery only. See illustration:

If the Electronic Ignition System still fails to light, contact the Customer Service Representative in your area using the contact information on our web site. Log onto www.weber.com®.



⚠ ATTENTION: This product has been safety tested and is only certified for use in a specific country. Refer to country designation located on outside of box.

These parts may be gas-carrying or gas-burning components. Please contact Weber-Stephen Products Co., Customer Service Department for genuine Weber-Stephen Products Co. replacement part(s) information.

⚠ WARNING: Do not attempt to make any repair to gas-carrying or gas-burning components without contacting Weber-Stephen Products Co. Customer Service Department. Your actions, if you fail to follow this product warning, may cause a fire or an explosion resulting in serious personal injury or death and damage to property.



This symbol indicates that the product cannot be disposed of with household refuse. For instructions regarding proper disposal of this product in Europe, please visit www.weber.com[®], and contact the importer listed for your country. If you do not have internet access, contact your dealer for the importer's name, address and telephone number.

When you decide to dispose of or discard your grill, all electrical components (e.g. rotisserie motor, batteries, ignition module, handle lights) must be removed and disposed of properly according to WEEE. They should be disposed of separately from the grill.



WEBER-STEPHEN PRODUCTS CO.

www.weber.com[®]

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